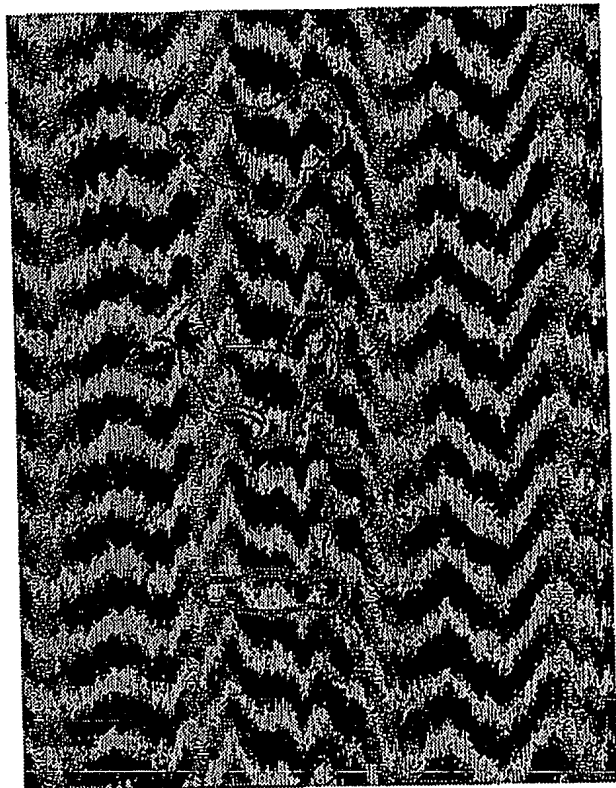


**ABSTRACT of CITATION 7****PRODUCTION OF HOLLOW SNACK****Publication number:** JP63226248**Publication date:** 1988-09-20**Inventor:** MORIKI KOICHI**Applicant:** MORINAGA & CO**Classification:****- international:** A23G3/50; A23G3/00; A23G3/34; A23G3/00; (IPC1-7):  
A23G3/00**- European:****Application number:** JP19870227742 19870911**Priority number(s):** JP19870227742 19870911

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**Abstract of JP63226248**

**PURPOSE:** To obtain a hollow snack having light texture, by mixing nonglutinous seed grains having small swelling power with a starchy raw material having large swelling power, partially gelatinizing the resultant mixture and forming the obtained dough into a thin sheet, punching the sheet and baking the punched material. **CONSTITUTION:** 80-95pts. nonglutinous seed grains having small swelling power is mixed with 40-5pts. starchy raw material having large swelling power (such as potatoes or glutinous seed grains) so as to provide 100pts. total amount. Water is then added at 30-100pts. hydration ratio and steam is added under ordinary pressure so as to provide 10-30pts. amount of increased moisture and heat the mixture to 65-95 deg.C. The starch is partially gelatinized for 2-10min to form a sheet having 0.8-3mm uniform thickness, which is then punched or cut and baked. The sheet 1 blanked into the form of an animal is baked to afford an expanded material 2 corresponding to the form of the sheet. The resultant material is a hollow body of a cross section in which the outer peripheral surface is a baked thin starchy substance layer 4 and has light texture.



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